



South
Chicago
Packing

SCP ALL CRISP™ | SCP ALL FRY™
Beef Tallow Cooking Fats
for restaurant, hospitality & food service





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FRY WITH BEEF TALLOW FOR SUPERIOR FLAVOR + LONGER SHELF LIFE

Beef Tallow has a naturally high smoke point of 400+°F, which makes it a superior frying oil when compared to vegetable oils, providing a crisp, non-greasy texture for your fried foods. Through our deodorizing process, we produce a bland beef scent and flavor. This allows the taste of your proprietary recipes and seasonings to be the focus, creating a distinct and memorable menu item.

Superior taste and consistent texture | Stability in high heat cooking applications | Contains balancing levels of Omega-3 and Omega-6
Rich in monounsaturated fats | Naturally contains zero artificial trans fats or partially hydrogenated oils
Animal fats are recommended in today's popular diets – Paleo, Atkins, Low-Carb | High Consumer Demand



SCP All Fry™
is the only pourable 100% Beef Tallow Shortening produced in the United States.

Through a collaboration between our culinary, food science, and operations teams, we have developed a proprietary frying solution that offers the flavor and frying stability of pure Beef Tallow, combined with the convenience and operational efficiency of a 35-lb. pourable jib of liquid shortening.

SCP All Fry's™ liquid formula is a flexible solution for your frying needs. It can be used independently in the fryer or as a starter shortening to aid in quick and efficient melting of a solid cube shortening. The pourable jib also allows for ease of use in an Auto Top-Off capable deep fryer, which promotes safety and efficiency for your employees.



SCP All Crisp™
is our most popular product for heavy-duty frying of chicken, seafood, French fries, vegetables, and other proteins.

Produced in 50-lb solid cubes of shortening, it combines the ideal benefits of texture, taste, and fry life. When tested against comparable vegetable oil blended shortenings, SCP All Crisp™ demonstrated the longest fry life.* Increased fry life allows you to reduce the frequency that you need to change the oil per shift, as well as the total amount of oil used per day, creating both operational efficiencies and cost-savings.

** customer data consistently show that SCP ALL Crisp™ has up to 2x the fry life compared to soybean oil.*